

**Claims**

1. A method for the preparation of an aerated frozen confection which comprises the steps of:-

- a) a base composition comprising a ferulylated polymer and an essentially inactivated enzymatic oxidation system is packed into a container under conditions wherein the enzymatic oxidation system remains essentially inactivated;
- b) at least a portion of the base composition is combined with a substance that activates the enzymatic oxidation system;
- c) aeration; and
- d) the base composition and/or the composition resulting from step (b) or step (c) is subjected to freezing conditions;

wherein aeration is simultaneous with activation of the oxidation system in step (b).

- 2. The method of claim 1, wherein the container of step (a) is transported to a remote location before step (b) takes place.
- 3. The method of claim 1, wherein the container is disposable.
- 4. The method of claim 1, wherein the container has a size of one serving and in step (b) the entire contents of the container are combined with a substance that activates the enzymatic oxidation system.
- 5. The method of claim 1, wherein the substance that activates the enzymatic oxidation system is selected from the group comprising oxygen and water or a combination thereof.

6. The method of claim 1, wherein the ferulylated polymer is a pectin.
7. The method of claim 1, wherein in the base composition at most 15 number% of the ferulic acid groups of the ferulylated polymer are oxidized.
8. The method of claim 1, wherein the enzymatic oxidation system is an enzyme selected from the group comprising peroxidase, a polyphenol oxidase such as catechol oxidase, tyrosinase, or a laccase or a combination thereof.
9. The method of claim 1, wherein the base composition further comprises fat, sweetener, protein, stabiliser, emulsifier, and optionally flavouring agents or colouring agents or a combination thereof.
10. The method of claim 1, wherein the base composition is a powder.
11. A base composition for a frozen aerated confection, said composition comprising a ferulylated polymer and an essentially inactivated enzymatic oxidation system and a protein, preferably a dairy protein.
12. The composition of claim 11, wherein the total amount of protein in the composition is from 1% to 40% by weight.
13. The composition of claim 11, wherein the ferulylated polymer is a pectin.
14. The composition of claim 11, wherein in the base composition at most 15 number% of the ferulic acid groups of the ferulylated polymer are oxidized.
15. The composition of claim 11, wherein the enzymatic oxidation system is an enzyme selected from the group comprising peroxidase, a polyphenol oxidase such as catechol oxidase, tyrosinase, or a laccase or a combination thereof.
16. The composition of claim 11, wherein the base composition further comprises fat, sweetener, protein, stabiliser, emulsifier, and optionally flavouring agents or

colouring agents or a combination thereof.

17. The composition of claim 11, wherein the base composition is a powder.

18. The composition of claim 11, further comprising any of ascorbic acid, and organic and inorganic (eg an alkali metal such as sodium) salts thereof, and mixtures thereof.

19. An aerosol can comprising a base composition for a frozen aerated confection, said composition comprising a ferulylated polymer and an essentially inactivated enzymatic oxidation system and a protein, preferably a dairy protein; and a propellant gas under pressure.